



## At Home With Trudy McNall Chicken Barbecue For Memorial Day

Trudy McNall is seen daily, Monday through Friday, on "Home Cooking" from 9:30-10 a.m. on WROC-TV.

Many families are following a well-established custom and are looking forward to May 30 Memorial Day for the first time cook-out of the year. With broilers in good supply, the chances are good that many will be enjoying a good old-fashioned chicken barbecue. Even though the history of chicken barbecue is centuries, broilers and chicken barbecues are a new addition to Americans.

IF YOU WANT to know how to broil chicken on the spit there are just a few things you should know. First of all select broilers from 2 1/2 to 3 pounds and follow these step by step directions from the Better Homes and Gardens Barbecue Book.

1. Remove the neck, but leave skin. Pull neck skin to the back and fold under. Tack it down with a nail or skewer, and tie with a cord to hold the neck secure. Salt the cavity.

2. Now to mount the chicken on a spit. Place a holding fork on the rod with lines toward the point. Insert the rod through the bird. (Pinch lines and push firmly into the breast meat.)

3. To tie wings, use 24 inches of cord. Start the cord at the back; loop around each wing tip. Make slip knots so the wings can't straighten. Tie in center, leaving equal ends.

4. Take an 18 inch piece of cord. Loop it around the chicken's tail, then around the crossed legs as shown in the photo. Tie lightly to hold the bird securely onto the rod, leaving the cord ends. Now pull together the cords attached to chicken barbecue. Even though the history of chicken barbecue is centuries, broilers and chicken barbecues are a new addition to Americans.

5. If you are barbecuing more than one bird, fasten others on the spit in the same way, using a holding fork for each. Place the birds close together and tighten thumb screws with pliers. If you mount a single bird, center it on the spit.

BRUSH THE birds well with oil for an even brown and to hold the seasoning. Sprinkle well with salt and pepper, and dust generously with paprika to give a fine, rosy finish. Place on about an hour over the coals for a 3 pound chicken and baste frequently with barbecue sauce. Perhaps you prefer to cook broiler, split in half over the coals. There are many inexpensive charcoal grills to be had, one to fit every pocket-book.

Tender broiler halves cooked over a charcoal fire, with just the right barbecue sauce make the Memorial Day picnic a memorable one. Just a bit of preparation is needed for a smoothly run, lots of fun broiler barbecue. The recommended weight for cook-out chickens split, is about 2 to 2 1/2 pounds, ready to cook. Usually, each broiler half serves 1 adult or 2 children.

But be sure to allow for extra helpings. If the meat market doesn't sell broilers already halved, it's easy to split them at home. (You can often save a few pennies by doing this yourself also.) First cut down both sides of the back bone and remove it. Then tear the breast in two — it will always rip in the center.

FOR OUTDOOR cooking, a hot fire is needed, but not one that is flaming or smoking. A charcoal fire is just right, or a hardwood fire, when it has burned to coals. Here's my very favorite barbecue sauce whether you are barbecuing on a spit or cooking the halves on the grill. Combine 1/4 c. salad oil, 1 pint cider vinegar, 1/4 c. salt, 2 t. poultry seasoning, 1/2 t. pepper. Bring sauce to a boil. Keep it hot.

Dip the broiler halves into the hot sauce and put them on the grill.

Turn over the coals, heated every 5 minutes and baste with the sauce every time you turn. It will take about 45 to 50 minutes for the broilers to cook. The meat is done when the joint of the leg bone moves easily. This is enough sauce for 10 broiler halves.

To complete the menu plan on points salad, sliced tomatoes, garlic French bread, heated over the coals, chocolate cake.

**GARLIC FRENCH BREAD:** Slash long French loaf in even 1/2 inch slices, making the cuts on the bias without cutting clear through. Mash 1 clove garlic thoroughly for use 1/2 t. garlic powder; cream into 1/4 c. butter. Spread mixture generously between slices. Wrap loaf in aluminum foil. Place on grill until hot, turning frequently.

**PERFECT POTATO SALAD:** 4 medium potatoes, cooked in jackets  
1/2 c. French dressing  
1 t. salt  
Dash pepper  
1/2 c. chopped celery  
1/2 c. chopped onion  
2 hard-cooked eggs, sliced  
1 T. chopped parsley  
1/2 c. mayonnaise  
1 t. prepared mustard

Peel cooked potatoes, and while still warm, break apart with a fork, carefully. Pour French dressing over potatoes; add salt and pepper. Let stand several hours. Combine with remaining ingredients. Add more seasonings as necessary. Add mayonnaise and mustard and blend ingredients. Serve on crisp salad greens. Garnish with parsley and paprika. 6 servings.

## Fulbright Fellowship Won By Local Woman

A Nazareth College graduate, Mrs. Walter Lorenzen, who is presently the coordinator of foreign language teaching in the Penfield schools, has been awarded a Fulbright fellowship to teach in Dusseldorf next year.

The former Ingeborg Giese was born in Germany and came to Rochester with her parents when she was 12. She received her high school education at Nazareth Academy and took her bachelor of arts degree at Nazareth College where she prepared to teach German, English and Latin.

She was active in many campus organizations including the Literary Club, the German Club, and the Glee Club. She also took part in dramatic productions, and did volunteer social work under a college-sponsored program. In 1938 she returned to Germany to do graduate work at the University of Hamburg.

She and her husband were refused exit visas by the Germans when the work broke out and Mr. Lorenzen was drafted into the army. After the war, Mrs. Lorenzen was called to

COURIER-JOURNAL  
Friday, May 27, 1950  
Receives Grant  
Niagara — (NC) — A \$1,000 grant has been awarded Niagara University by the United States Steel Foundation Inc. for faculty recruitment and development.

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## AUXILIARIES of the K of C

The last meeting of Ladies Auxiliary, Rochester Knights of Columbus, until fall—June 2, installation of officers. Annual picnic, June 7. Reservations are in order.

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## Laymen's Retreats Set In Diocese

Retreats for laymen of the Diocese of Rochester scheduled in June at Notre Dame Retreat House, 246 Alexander St., Rochester, follow:

June 2, 4, 5 — Holy Family, St. Mary, St. Alphonsus, Sacred Heart, St. Aloysius, St. Hyacinth, all of Auburn; St. Joseph, Cayuga; St. Patrick, Moravia; St. Ann, Ovid; St. Patrick, Aurora; St. Joseph, Westport; St. Bernard, Scipio Center; Lady of the Lake, King Ferry.

June 10, 11, 12 — St. Casimir, Our Lady of Lourdes, St. Anthony, St. Mary, St. John the Baptist, all of Elmira; St. Mary, Horseheads; St. Patrick, Owego; St. Charles Borromeo, Elmira Heights; St. Francis, Catskill; St. John, Newark Valley.

June 17, 18, 19 — St. Patrick, Seneca Falls; St. James the Apostle, Trumansburg; All Saints, LeRoyville; St. Pius, Van Klee; St. Hilary, Gowanus; St. Ignace, Chapel, Fleming; St. Ann, Palmyra; St. Leo, Hilltop; St. Cecilia, Rochester.

June 24, 25, 26 — Immaculate Conception, Ithaca; Corpus Christi, Rochester.

## 2 Seniors Win Graduate Grants

Two members of the 1950 class at Nazareth College, Miss Sigillum, the senior year Mary Walsh and Miss Judith Nientimp will receive grants for graduate study next year. Miss Walsh has been offered assistantships in mathematics by both the University of Illinois and the University of Kansas. Miss Nientimp has been selected for a fellowship in the School of Library Science at St. John's University.

Miss Walsh, the daughter of Mrs. R. M. Walsh of Bridge Water, has served as secretary, treasurer and president of the Math Club during her four years at Nazareth. She is also treasurer of the senior class this year.

Miss Nientimp is the daughter of Mr. and Mrs. Irving Nientimp of 701 Arnet Blvd. An English major, Miss Nientimp is interested in the direction of literary activity. She served as president of the Literary Club during her junior year, as an exchange editor for Gleamer, hit bit now in session at the college newspaper, and as a member of the literary staff class at Nazareth College.

## Art Instructor's Painting Accepted

Paul Richter, an instructor in the art department at Nazareth College, has had a painting accepted for exhibit in the Finger Lakes Exhibition which is currently being seen at the Rochester Memorial Art Gallery.

The exhibition is smaller than in previous years, as only 15 percent of the works submitted were accepted for display.

Richter's painting is a still life, somewhat representational in nature. It is done in shades of black, red, and green. Sculpture and paintings done by Richter's senior students at Nazareth College may presently be seen at the annual art exchange editor for Gleamer, hit bit now in session at the college newspaper, and as a member of the literary staff class at Nazareth College.

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